

**IN THE CLAIMS:**

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~strikethrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (CURRENTLY AMENDED), (previously presented), or (not entered). Please AMEND claims 1 – 15 and ADD claims 16 – 26 in accordance with the following:

1. (ORIGINAL) A functional starch powder having a water retention capacity of 400% or more, a collapse time of 5 hr or more and a gel indentation load of 200 g or more.
2. (ORIGINAL) A functional starch powder according to claim 1, wherein the powder was dispersed in water, and the amount of amylose and amylopectin ranges from 10 to 90% by weight and is in a swollen or dissolved state.
3. (CURRENTLY AMENDED) A functional starch powder according to claim 1-~~or~~ 2, which comprises starch particles with a particle size of 50 to 500 µm having a structure indented in one or more parts.
4. (CURRENTLY AMENDED) A composition comprising functional starch powder according to ~~any one of claims 1 to 3~~claim 1 and one or more active ingredients.
5. (ORIGINAL) A composition according to claim 4, wherein the one or more active ingredients are selected from pharmaceutically active ingredients, agrochemical ingredients, ingredients for fertilizer, ingredients for feed, ingredients for food, ingredients for cosmetic, coloring materials, flavoring materials, metals, ceramics, catalysts and surfactants.
6. (CURRENTLY AMENDED) A composition according to claim 4-~~or~~5, which controls the release of the active ingredient(s) so that the release may be sustained release or rapid release.
7. (CANCELLED)

8. (CANCELLED)

9. (CANCELLED)

10. (CANCELLED)

11. (CURRENTLY AMENDED) A method for producing functional starch powder according to ~~any one of claims 1 to 3~~claim 1, which comprises heating a starch raw material in the presence of water at 60 to 100°C to swell starch particles of the starch raw material, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin which are present in the exteriors of these starch particles.

12. (CURRENTLY AMENDED) A method for producing functional starch powder according to ~~any one of claims 1 to 3~~claim 1, which comprises heating a starch raw material in the presence of water at 60 to 100°C to swell some or all of starch particles of the starch raw material at a volume ratio of 10 or more, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles having a structure indented in one or more parts thereof and amylose and amylopectin which are present in the exteriors of these starch particles.

13. (CURRENTLY AMENDED) A method for producing functional starch powder according to ~~any one of claims 1 to 3~~claim 1, which comprises heat-treating a starch raw material at 100 to 130°C under reduced pressure, heating the starch raw material in the presence of water at 60 to 150°C to swell starch particles of the starch raw material, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin which are present in the exteriors of these starch particles.

14. (CURRENTLY AMENDED) A method for producing functional starch powder according to ~~any one of claims 1 to 3~~ claim 1, which comprises heat-treating a starch raw material at 100 to 130°C under reduced pressure, heating the starch raw material in the presence of water at 60 to 150°C to swell some or all of starch particles of the starch raw material at a volume ratio of 10 or more, subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles having a structure indented in one or more parts thereof and amylose and amylopectin which are present in the exteriors of these starch particles.

15. (CURRENTLY AMENDED) A method according to claim 11, ~~12, 13 or 14~~, wherein the starch raw material is potato starch.

16. (NEW) A functional starch powder according to claim 2, which comprises starch particles with a particle size of 50 to 500 µm having a structure indented in one or more parts.

17. (NEW) A composition comprising functional starch powder according to claim 16 and one or more active ingredients.

18. (NEW) A composition according to claim 17, wherein the one or more active ingredients are selected from pharmaceutically active ingredients, agrochemical ingredients, ingredients for fertilizer, ingredients for feed, ingredients for food, ingredients for cosmetic, coloring materials, flavoring materials, metals, ceramics, catalysts and surfactants.

19. (NEW) A composition according to claim 18, which controls the release of the active ingredient(s) so that the release may be sustained release or rapid release.

20. (NEW) A method for producing functional starch powder according to claim 16, which comprises heating a starch raw material in the presence of water at 60 to 100°C to swell starch particles of the starch raw material, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin which are present in the exteriors of these starch particles.

21. (NEW) A method for producing functional starch powder according to claim 16, which comprises heating a starch raw material in the presence of water at 60 to 100°C to swell some or all of starch particles of the starch raw material at a volume ratio of 10 or more, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles having a structure indented in one or more parts thereof and amylose and amylopectin which are present in the exteriors of these starch particles.

22. (NEW) A method for producing functional starch powder according to claim 16, which comprises heat-treating a starch raw material at 100 to 130°C under reduced pressure, heating the starch raw material in the presence of water at 60 to 150°C to swell starch particles of the starch raw material, and subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin which are present in the exteriors of these starch particles.

23. (NEW) A method for producing functional starch powder according to claim 16, which comprises heat-treating a starch raw material at 100 to 130°C under reduced pressure, heating the starch raw material in the presence of water at 60 to 150°C to swell some or all of starch particles of the starch raw material at a volume ratio of 10 or more, subsequently drying the swollen starch particles to obtain a powder mixture comprising starch particles having a structure indented in one or more parts thereof and amylose and amylopectin which are present in the exteriors of these starch particles.

24. (NEW) A method according to claim 21, wherein the starch raw material is potato starch.

25. (NEW) A method according to claim 22, wherein the starch raw material is potato starch.

26. (NEW) A method according to claim 23, wherein the starch raw material is potato starch.